BUNN®

A10 & A10-A

Supercedes:
10070.0000;
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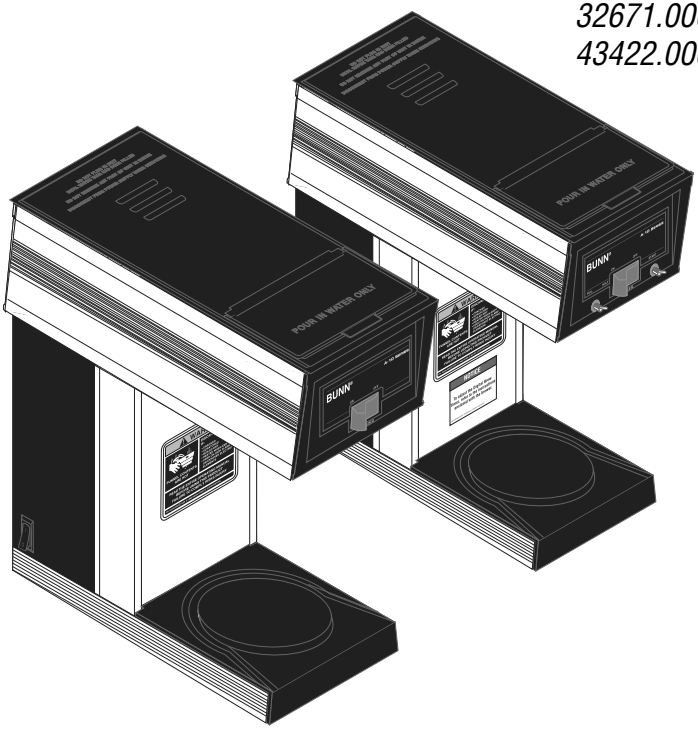
43422.0000



INSTALLATION & OPERATING GUIDE

Designs, materials, weights, specifications, and dimensions for equipment or replacement parts are subject to change without notice.

BUNN-O-MATIC CORPORATION
POST OFFICE BOX 3227
SPRINGFIELD, ILLINOIS 62708-3227
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43422.0001C 05/13 ©2011 Bunn-O-Matic Corporation

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCP/MCA pod brewers thermal servers and Thermofresh servers (mechanical and digital)- 1 year parts and 1 year labor.
2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
   a) Electronic circuit and/or control boards - parts and labor for 3 years.
   b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
   c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.
THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.
If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.
THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.
In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

392, A Partner You Can Count On, Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espress, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, Phase Brew, PowerLogic, Quality Beverage Equipment Worldwide, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifecta, Velocity Brew, Air Brew, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Element, Nothing Brews Like a BUNN, Pouring Profits, Signature Series, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation. The commercial trifecta® brewer housing configuration is a trademark of Bunn-O-Matic Corporation.

INTRODUCTION

This equipment will automatically brew a 48 ounce batch of coffee into an awaiting decanter and has a pour-over feature for emergency use. It is only for indoor use on a sturdy counter or shelf.

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SPECIFICATIONS

Electrical - UL Listed. **Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.**
Dimensions - 14 1/4 inches high; 6 3/4 inches wide; 13 1/2 inches deep.
Capacity - Two to eight 6-ounce cups (12-48 ounces) per batch.
Tank Size - 75 ounces.
Weight - 15 pounds; Includes decanter, water pitcher, filters, coffee funnel, water funnel and deliming spring probe.

USER NOTICES

Carefully read and follow all notices in this manual and on the equipment. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels.

As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate backflow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

#00656.0001

WARNING
DISCARD DECANTER IF:
• CRACKED
• SCRATCHED
• BOILED DRY
• HEATED WHEN EMPTY
• USED ON HIGH FLAME OR EXPOSED ELECTRIC ELEMENTS
FUNNEL CONTENTS ARE HOT
READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT
FAILURE TO COMPLY RISKS INJURY

#00658.0000

WARNING
To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside.
Authorized service personnel only. Disconnect power before servicing.

#37881.0002

#33218.0000

#00824.0002

WARNING
◆ Fill water tank before turning - on - thermostat or connecting appliance to power source.
◆ Use only on a properly protected circuit capable of the rated load.
◆ Electrically ground the chassis.
◆ Follow national/local electrical codes.
◆ Do not use near combustibles.
FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD
READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT
THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE

#00831.0000

IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug or after the brewer malfunctions, or has been damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair. (Refer to page 13.)
- The use of an accessory not evaluated for use with this brewer may cause injuries.
- For indoor use only. Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner, or in a heated oven.
- Do not use brewer for other than its intended use.
- Do not place or remove funnel, decanter, or decanter lid while brewing.
- The decanter is designed for use with this brewer. It must never be used on a range top or in a microwave.
- Do not set a hot decanter on a cold surface.
- Do not use a cracked decanter or a decanter having a loose or weakened handle.
- Do not clean decanter with cleansers, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS

- A short power supply cord is used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the brewer and the cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

GENERAL INFORMATION

NOTE - THE BREWER IS NOT READY TO PLUG IN

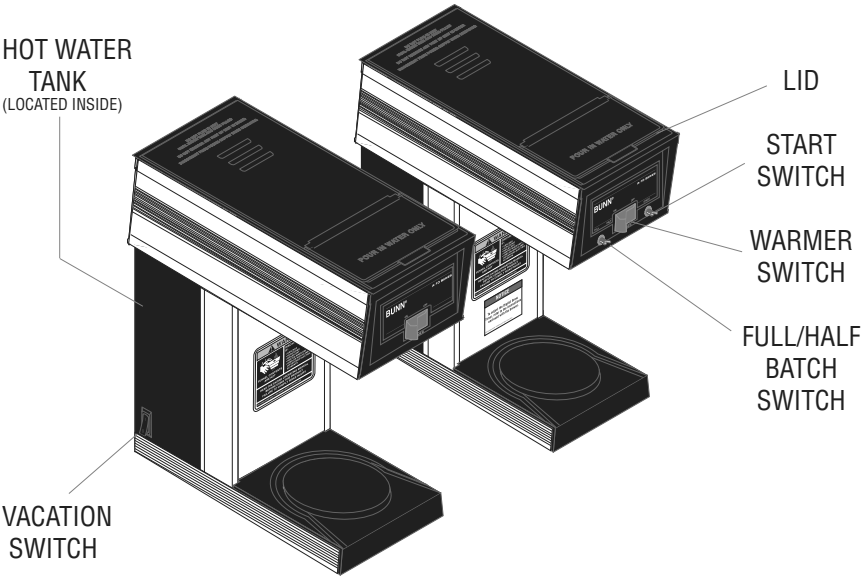
Improper installation will result in permanent damage and void the warranty. Read & follow the instructions on the next page.

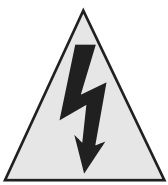
- Be certain the tank is full of water before plugging in the brewer. (Requires at least three quarts to fill).
- This brewer is designed to remain plugged in at all times (except during initial installation or when cleaning.)
- A power switch is provided on the lower left side to completely shut off all electrical components when your plans take you away from home for several days. Safety features, designed into the Bunn® Pour-Omatic® coffee brewer, make the daily use of this switch unnecessary.
- Whenever the brewer has been shut off or unplugged, allow the water in the tank to heat to the proper temperature before using (about fifteen minutes or until the heating sound stops).
- Your Bunn® Pour-Omatic® coffee brewer has a specially designed tank to keep the water at the proper temperature. This constant supply of hot water assures the correct method of brewing coffee, in less than three minutes.
- The brewed coffee flows into the decanter where it is kept at serving temperature on the porcelain decanter warmer. The warmer is controlled by the lighted on/off switch on the front of the brewer.

  NOTE - The warmer switch only controls the decanter warmer.
- While coffee is being brewed, the newest water in the tank is heated to the proper temperature and held until needed.
- The decanter lid reduces coffee evaporation and temperature loss.
- Hot water, approximately 50˚ F hotter than that available from your hot water faucet, is always available for other uses.
- This brewer has an attached, polarized cordset and requires 2-wire grounded service rated 120 volts ac, 120 amps, single phase, 60 Hz. Do not attempt to bypass the safety aspect of this polarized plug.
- The sprayhead will periodically become loose. Using extreme caution not to burn yourself, retighten the sprayhead with your finger tips.

  NOTE - A severe burn may result if the sprayhead becomes loose and falls off while brewing.

MODEL A-10/A-10 AUTOMATIC COFFEE BREWER





WARNING

RISK OF FIRE OR ELECTRICAL SHOCK

Hazardous Voltage!

Can Cause Fire Or Electrical Shock!
Do Not Disassemble The Brewer!
There Are No User Serviceable Parts Inside!
Repair Should Be Done By Authorized Service Personnel!
(Refer to Page 13)

This symbol alerts you to the risk of fire or electrical shock in the accompanying message.

This symbol alerts you to important operating and service instructions.

ELECTRICAL REQUIREMENTS

CAUTION - Do not plug-in the brewer until specified in Initial Set-Up.

The A10/A10 Automatic Brewer has an attached cordset and requires 2-wire grounded service rated 120 volts ac, 10 amp, single phase, 60 Hz.

The A10A/A10A Automatic Brewer has an IEC 320 connector and matching cordset and requires 2-wire grounded service rated 230 volts ac, 10 amp, single phase, 50-60 Hz. The appropriate cordset connector must be supplied when installing the brewer.

120 VOLT

230 VOLT CE

CE REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.

PLUMBING REQUIREMENTS - A10 AUTOMATIC ONLY

This brewer must be connected to a cold water system with operating pressure between 20 and 90 psi from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90 psi to reduce it to 50 psi. The water inlet fitting is 1/4" flare.

NOTE – Bunn-O-Matic recommends $^{1}/_{4}$" copper tubing for installations of less than 25 feet and $^{3}/_{8}$" for more than 25 feet from the $^{1}/_{2}$" water supply line. At least 18 inches of an FDA approved flexible beverage tubing, such as reinforced braided polyethylene or silicone, before the brewer will facilitate movement to clean the countertop. It can be purchased direct from Bunn-O-Matic (part number 00326-0000).

As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate backflow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

Plumbing Hook-Up

1. Attach the flare fitting from the short piece of tubing on the flow control (supplied) to the water inlet fitting on the left rear side of the brewer.
2. Flush the water line and securely attach it to the flare fitting on the strainer.
3. Turn on the water supply.

CONTINUED

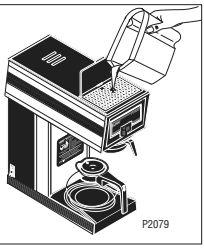
PREPARING THE BREWER FOR USE

ALL MODELS

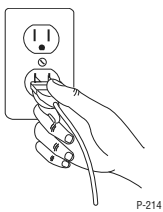
NOTE: THE BREWER IS NOT READY TO PLUG IN

Raise the hinged flip lid.

Place the decanter on the warmer. Pour two pitchers of water (filled to the top line) into the screened area on top of the brewer. Wait two minutes between pitchers to allow the water to fill the tank. When the tank is full, some water will flow through the funnel and into the decanter.

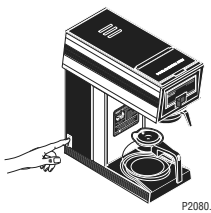


Close the lid and plug in the brewer.



Press the top of the vacation switch, located on the lower left side of the brewer, to the “ON” (I) position.

The vacation switch controls power to the tank heater. Initially you will have to wait approximately ten minutes in order for water to reach brew temperature.



BREWING DELICIOUS COFFEE

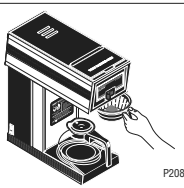
Insert a Bunn® coffee filter into the brew funnel. (Be sure to use Bunn® coffee filters for proper brewing. There is a difference.)

P-206

Measure coffee into the filter and gently shake to level the bed of grounds.

P-205

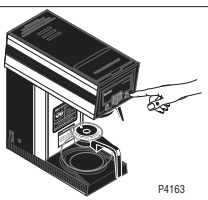
Make sure that the sprayhead is tight. Slide the brew funnel into the brewer under the warmer switch. Snap the decanter cover in the decanter and place the decanter on the warmer beneath the brew funnel. Place the lighted warmer switch in the "ON" position.


P2081

A10/A10A ONLY: Raise the hinged flip-lid and pour water into the top of the brewer. The water pitcher, supplied, will yield approximately eight 6 ounce cups of brewed coffee when filled to the top line. Your Bunn® Pour-Omatic® will begin brewing coffee immediately.

P2079

AUTOMATICS ONLY: Momentarily press and release the start switch. Your Bunn® Pour-Omatic® will begin brewing coffee immediately.


P4163

ALL: When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.

P215

CONTINUED

TIMER SETTING - AUTOMATICS ONLY

CAUTION – Disconnect the power source from the brewer prior to the removal of any panel for the replacement or adjustment of any component.

NOTE: Check that the brewer is connected to water supply, the tank is properly filled, and a funnel and server are in place, prior to setting or modifying batch sizes.

1. Modifying batch sizes. Turn the ON/OFF Switch to the "ON" position. If the brewer has a batch selector switch, position it to the size to be changed.

To increase a batch size, Press and hold the START switch until three clicks are heard. Release the switch (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory) and press it again one or more times. Each time the switch is pressed, two seconds are added to the brew time period. Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

To decrease a batch size, Press and release the START switch once for every two-second interval to be removed from the total brew time period; then immediately press and hold down the START switch until three clicks are heard. Release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

2. Setting batch sizes. Press and hold the START switch until three distinct clicks are heard (this will take approximately 10 seconds), and then release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). View the level of the water being dispensed. When the desired level is reached, turn the ON/OFF switch to "OFF". The brewer remembers this volume and will continue to brew batches of this size until the volume setting procedure is repeated. Empty server(s), flip batch switch to the other position that has yet to be set, and repeat batch setting procedure until all batch sizes are set.

NOTE: When brewing coffee, batch volumes will decrease due to absorption by the coffee grounds.

COFFEE FUNDAMENTALS

Brewing delicious coffee is similar to cooking any favorite food. Both require a good recipe. Proper coffee-making needs quality equipment to precisely control water temperature, volume, and brew time. The Bunn® coffee brewer assures consistency in your recipe by controlling all of these elements. The only variables remaining in the recipe are the grind and amount of coffee used.

The amount of ground coffee is generally determined by the grind. For best results, we recommend a drip (medium) grind.

Hot water extracts many elements from the ground coffee, some desirable, some not. The taste and aroma are referred to as strength, the acidity as bitterness. Increasing the amount of coffee results in a stronger beverage, and decreasing it results in a weaker beverage.

As the amount of ground coffee decreases, you'll note an increase in the bitterness of the beverage. This happens because the hot water begins to remove the undesirable elements such as acidity after all of the desirable tastes and aroma have been removed.

Fresh ground coffee gives the best results. Always store the ground coffee in a cool, dry area away from other food items with strong odors. When stored in a refrigerator, keep it in an airtight container.

BREWING TIPS

When properly brewed, the difference between the best quality ground coffee and a poor quality ground coffee becomes very dramatic. Proper brewing requires little effort with the Bunn® Pour-Omatic® coffee brewer.

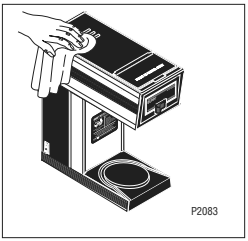
You'll always have a great coffee experience if you follow these tips:

1) Always start with clean equipment.
2) Always use fresh cold water.
3) Always use Bunn® paper coffee filters for proper extraction.
4) Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
5) Slide the funnel into the funnel rails.
6) Keep the beverage at the correct serving temperature by setting the decanter on the porcelain warmer. For the freshest flavor, don't keep brewed coffee for longer than an hour.

HOT WATER

The same basic steps can be used to obtain hot water by omitting the filter and coffee and using the enclosed hot water funnel. The hot water from your Bunn® coffee brewer is approximately 200˚ F. This is hotter than the hot water from your faucet and must be handled with care.

ROUTINE CLEANING



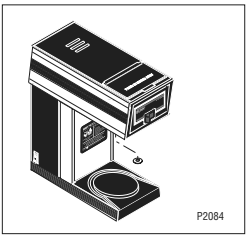
Rinsing the brew funnel and decanter after each use is the only routine cleaning required. Occasionally, wipe the outside of the brewer including the area above the funnel with a damp cloth. (The brew funnel, hot water funnel and decanter are top rack dishwasher safe.)

HANDLE MAINTENANCE

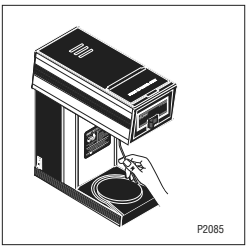
Using a phillips screw driver, periodically tighten the screw in the handle.

DELIMING

Periodically, you should delime the brewer to clear any deposits that may have accumulated due to impurities in the water source.



1) Unscrew the sprayhead with your fingertips and set it aside.
2) Insert all but two inches of the flexible deliming spring probe (supplied) through the sprayhead opening.
3) Slide the tool in and out five or six times to loosen mineral deposits collected in the sprayhead tube. Remove it and set it aside.
4) Check the holes in the sprayhead for mineral deposits. These may be cleared by using a toothpick. Rinse the sprayhead with water before reinstalling.
5) Plug in the brewer and allow the water in the tank to reheat before using the brewer. The frequency of deliming depends on the mineral content of your water.



SOFTENED WATER and/or DECAFFEINATED COFFEE

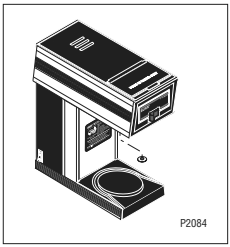
Bunn® coffee brewers will brew a perfect decanter of coffee when used with unsoftened tap water and regular coffee. If there's a noticeable difference when using softened water and/or decaffeinated coffee, telephone or write us to request a special sprayhead and use a coarser grind of coffee.

WATER QUALITY

Install a water conditioner if your water contains excessive amounts of sediment, taste, or odors.

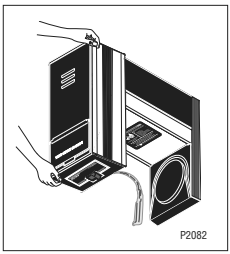
DRAINING THE BREWER

The water in your Bunn® Coffee Brewer should be emptied whenever it is taken on a trip, shipped, or stored in an unheated location with a chance of freezing.



1) Unplug the brewer and cool the hot water in the tank. Place the empty decanter on the warmer. Simply pour a full water pitcher of cold water into the top of the brewer, close the lid and wait for the water to stop flowing from the funnel. Empty the decanter, repeat. This will cool the water in the tank.

2) Remove sprayhead by turning counterclockwise with your fingertips and set it aside.



3) Grasp the back of the brewer and quickly turn it upside down over a sink as shown. Most of the water in the tank will flow from the sprayhead opening but some water may flow from the area around the top lid. Continue tipping the brewer until the flow of water ceases.

4) Reinstall the sprayhead when all water has drained from the brewer. Securely tighten it by turning clockwise.

NOTE: Refer to "PREPARING THE BREWER FOR USE" before using the brewer.

HIGH ALTITUDE USE

Your Bunn® Pour-Omatic® Coffee Brewer is designed to operate in most areas of the country. For high altitude use, over 5000 feet, the model A10-D should be used.

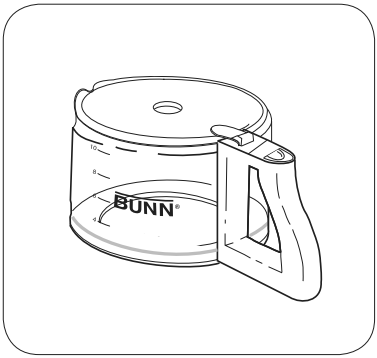
AUTHORIZED SERVICE

For service (whether or not warranty is still in effect), drain the brewer, carefully pack it so it is fully protected against breakage and send it to one of the authorized Bunn-O-Matic facilities listed below:

Bunn-O-Matic Corporation
Retail Products Division
1400 Stevenson Drive
Springfield, Illinois 62703
(800) 352-2866

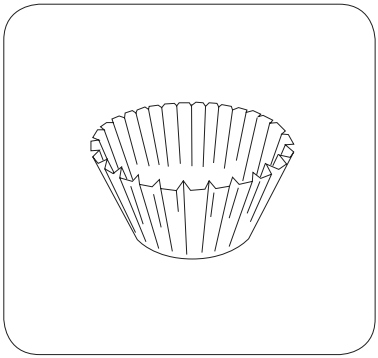
Bunn-O-Matic Corporation
Retail Products Division
16431 Carmenita Road
Cerritos, California 90701
(800) 637-2866

BUNN® COMPANION PRODUCTS



NCD DECANTERS

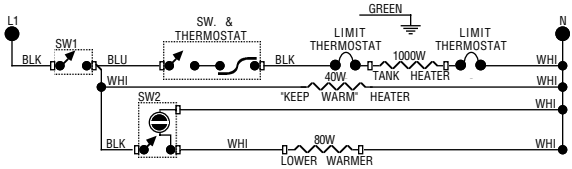
Extra glass decanters are an attractive and useful way to serve coffee, hot or iced tea, soups, cold juices, hot chocolate, etc.



COFFEE & TEA FILTERS

Constant quality testing assures consistency from pot to pot. The best flavor without any grounds in the cup. BUNN® paper filters are packaged to maintain their fluted shape for use in most basket type drip coffee makers and the Bunn® Easy Tea™ Pitcher.

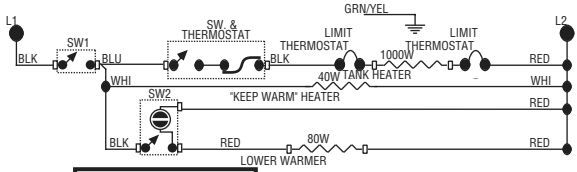
SCHEMATIC WIRING DIAGRAM A10



120 VOLTS AC 2 WIRE SINGLE PHASE

10628.0000A 5/92 © 1992 BUNN-O-MATIC CORPORATION

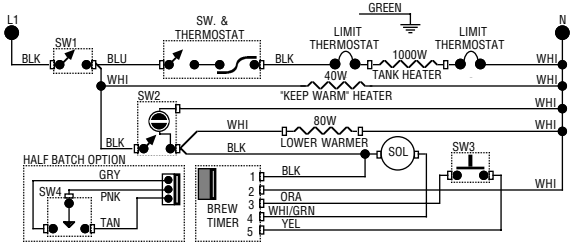
SCHEMATIC WIRING DIAGRAM A10 A



230 VOLTS AC 2 WIRE SINGLE PHASE

10627.0000A 5/92 © 1992 BUNN-O-MATIC CORPORATION

SCHEMATIC WIRING DIAGRAM A10 AUTO



120 VOLTS AC 2 WIRE SINGLE PHASE

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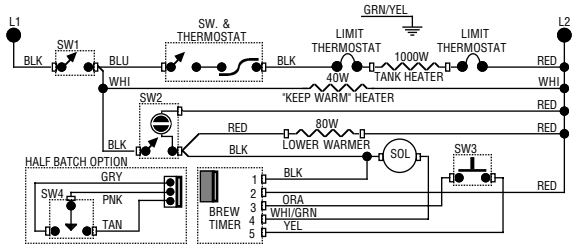
SCHEMATIC WIRING DIAGRAM A10 A AUTO



230 VOLTS AC 2 WIRE SINGLE PHASE

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